

PIGNOLETTO D.O.P. COLLI D'IMOLA

Frizzante


Area vineyards: hills of Castel San Pietro Terme (BO) in the wine estate "VILLA POGGILO".

Vinification: the productive process follows the standards for the vinification in white; starting with a cold maceration followed by a soft pressing. A static decantation for cleaning the must. The free-run must goes to its next fermenting phase after being poured off and with the use of selected yeasts at a temperature of 15° C. The second fermentation is done using the Charmat method. Through the use of a part of the must, kept in cold since the harvest, it restarts the fermentation inside specific containers, the autoclaves. The refermentation process enhances the distinctive fruity and flowery components in the Pignoletto frizzante Villa Poggiolo. Subsequently, the cold fermentation processes follow and then the bottling.

Organoleptic properties: charming symphony of red berries and wild berries. Full bodied, gives complex and intense sensations.

Serving suggestions: great as an aperitif, excellent with appetizers, fish, light courses and white meat.



 1-2 years

⋮  8-10° C

⋮  130 q.li per hectare